



Each Seacoast Senator Wanted Harbors Included

WASHINGTON.—The debate in the senate on the naval appropriation bill produced some peculiar situations. One, especially, occurred when the clause was taken up which directs and authorizes the secretary of the navy to report to congress by December 4, specific plans for the cost of improvement of the harbors which will best provide adequate facilities for operations of the fleets at places named. About 16 on the Atlantic, Gulf and Pacific coasts were mentioned.

Senator Penrose insisted that Philadelphia be included and this was done. Then Senator Swanson expressed the desire to see the names of Camden, N. J., and Wilmington, Del., in the list and Senator Sheppard requested that six cities in his state be included. Senator Vardaman obtained the admission of two cities in Mississippi.

The end came when Senator Overman requested the admission of Wilmington, N. C., on the grounds that "it was the scene of the greatest battle in the Civil war." Senator William obtained the floor and said: "I think if this is going on indefinitely we had better take a map and look around the coast line and put in all the places and take the towns in Arizona, New Mexico and Texas on the Rio Grande and put them all in."

In the end it was decided to amend the clause to call for "plans for improvements in harbors and channels, which, in the opinion of the commission, will best provide adequate facilities."



Plans of the Institute for Government Research

MEMBERS of congress and government officials who were startled by the report that the Institute for Government Research, backed by John D. Rockefeller, was preparing to make a sweeping investigation of all departments of the government suppressed their indignation when they discovered that the purpose for which the institute was organized fell far short of such an inquiry.

One of the charter members of the organization said that Mr. Rockefeller had nothing to do with it at the outset, at least, and expressed doubt that he had contributed any funds to carry on the work for which it was designed. It was also asserted that no investigation of any department of the government. The Institute for Government Research was organized shortly before the war by a number of economists and scientists, interested in the subject, for the purpose of making an independent study of governmental methods, with a view to promoting efficiency and eliminating defects now known to exist.

The aim was purely scientific. It was not to pick flaws in any administration, but to discover in what way the business of government could be best carried on.

William Franklin Willoughby, professor of jurisprudence and politics at Princeton university, is managing director of the institute.

The board of trustees is composed of the following men, all of whom are prominently identified with Rockefeller activities: Frank J. Goodnow, president of Johns Hopkins university, chairman; Edwin A. Alderman, president of the University of Virginia, secretary; Frederick Strauss, New York banker, treasurer; Robert S. Brookings of St. Louis, Charles W. Elliot, former president of Harvard university, and Raymond B. Fosdick of the Rockefeller foundation.

Capital Eats 600 Tons of Ice Cream Monthly

IF WASHINGTON could get its ice cream in no other way save by importing it from Germany, a submarine of the Deutschland class would be required every month for the transport of this favorite confection. If one failed to arrive every month, Washington would have to go ice-creamless.

In round figures 200,000 gallons of ice cream are consumed every month in the District of Columbia. This means that 1,200,000 pounds, or 600 tons, of cream is eaten.

Think of how long it would take you to eat a dish! If you are an average person, it takes about ten minutes. To eat a gallon you might take two hours.

But if you set out to eat all the ice cream that Washington consumes, and supposing that you could eat at the ice cream fountain steadily day after day without getting enough cream or taking any sleep.

It would take you 1,000,000 days, or 273 years, two months and some days. You would have to eat 24,000,000 dishes of cream.

If all this cream was put in ice cream cones, each averaging six inches in height, one month's supply would reach 50,000 miles into the air; it would be able to girdle the world twice, and to get one-fifth of the way from the earth to the moon.



When Finis Garrett Occupies the Speaker's Chair

ON BUSY days, when Speaker Clark gets tired of sticking at his post, he beckons to some likely Democrat and lets him be speaker for a little while. One of the men most often chosen for the honor is Representative Finis Garrett of Tennessee. Observant members have noted from time to time that the moment Garrett gets in the chair he begins to beckon to other members and hold little whispered conferences with them.

As Speaker Clark rarely calls men up in front that way, there was a good deal of wondering what the important thing could be that Garrett always has on his mind when the honor of presiding falls to him. A quiet investigation was started. Men who had been seen holding conferences with Garrett up in front were cautiously cross-examined. And it turned out that they weren't conferences at all. But Garrett is always thinking of funny stories and when he thinks of one he just has to tell it. He sits there in the speaker's chair and sees some member who would appreciate the particular story he has in mind. What more natural than to call the member up and tell the story. Then another story occurs to Garrett and he looks over the house until he sees the man who would most appreciate it.

Before telling the story Garrett cautions his man not to laugh, no matter how funny it may be, as that would tip off the frivolous nature of the conversation. It was the solemn looks of the story-teller and listener that fooled the house.



LESS WASHING SODA

EXPERT WRITES OF MISTAKE
MADE IN THE KITCHEN.

Constant Use of Strong Alkali Bound
to Destroy Linings of Pots and
Pans, to Say Nothing of Ruin-
ing the Hands.

If I had my way I would go into the kitchen of every woman in the land and confiscate her entire supply of washing soda, writes Mrs. Christine Frederick in the Chicago Daily News. That one misused article is responsible for more sore, red hands, more pots with worn-out linings, than any other one thing. I do not exaggerate when I say that in many kitchens washing soda is put into the pots after every meal. Then how can we expect to have utensils that are bright and shiny if we subject them constantly to so strong a chemical?

Washing soda is the crystal of soda ash, a very strong alkali. Washing soda should never be used in a solid form, but should be dissolved separately and the solution be used sparingly. When I say that two table-spoonfuls of dry soda are sufficient for a large tub of water, you can readily see why "a handful of soda" is absurdly too much to use in a poor, harmless kitchen utensil.

If foods are cooked with care there need be no scorching. If no scorching then the particles which adhere to the bottom and sides should be easily scraped off with a round-pointed flat wooden paddle, and not a metal instrument. If one is so careless as to scorch a utensil, plain water will dissolve the food as well as any water with soda.

Now as to actual cleaning: Our modern pots are made either of enamel, aluminum or retinned ware. In any case, the outside should never be scoured with an alkali. Enamel is the easiest to keep clean of the three because of its chinallike surface. The worst thing we can do to enamel ware is to let a soda solution soak into it, as this eats off the porcelain and lessens the life of our pot.

So many say to me: "Oh, aluminum ware is so hard to keep clean!" In my own home we have used aluminum for three years and it is still bright and silvery looking outside. The inside of some pots has become discolored through cooking certain foods. All we ever use on aluminum is white soap and water daily, and then we polish it weekly with a good silver polish. No alkali or powders such as are on the market and commonly used should ever be allowed to touch aluminum, as it is the alkali in the water that turns the aluminum dark.

Never rub an entire cake of cleanser on a pan or utensil, as this makes scratched and streaky places. Scrape or use a very fine powder with as little sand as possible in its composition, and apply preferably with a soft brush rather than a rag, which is an unsanitary procedure. There are special "pot brushes" on the market with bristles that look like a lamp chimney brush, also a very good kind made of corn fiber in compact, squat shape which could be easily scoured on the inside of the pot. It is a great mistake to use metal pieces and scrapers on any kind of a pot, except a frying pan, which is iron and can stand it.

Dump heaps with monuments of enamel pans, and rubbish piles with discarded utensils would be smaller if more housewives exercised a little common sense in the cleaning of pots and kitchen utensils.

Use Potato Water.

Potato water is excellent for cleaning spoons and knives and forks. Apply it with a soft cloth. All stains will disappear immediately. Polish with a chamois leather after this treatment.

Mutton Cutlets a la Italienne.

Cut off cutlets from the best end of a neck of mutton, trim them, and remove all superfluous fat. Make a seasoning of finely chopped mushrooms, bread crumbs, chopped parsley, a sprinkle of mixed herbs, a little shredded shallot, and a grate of lemon peel. Dip the cutlets in egg, then mask them with the mixture, dip them in egg and bread crumbs and fry them. Drain them on kitchen paper, place them on a hot dish round a mound of mashed potato, and pour a well-flavored brown gravy round them.

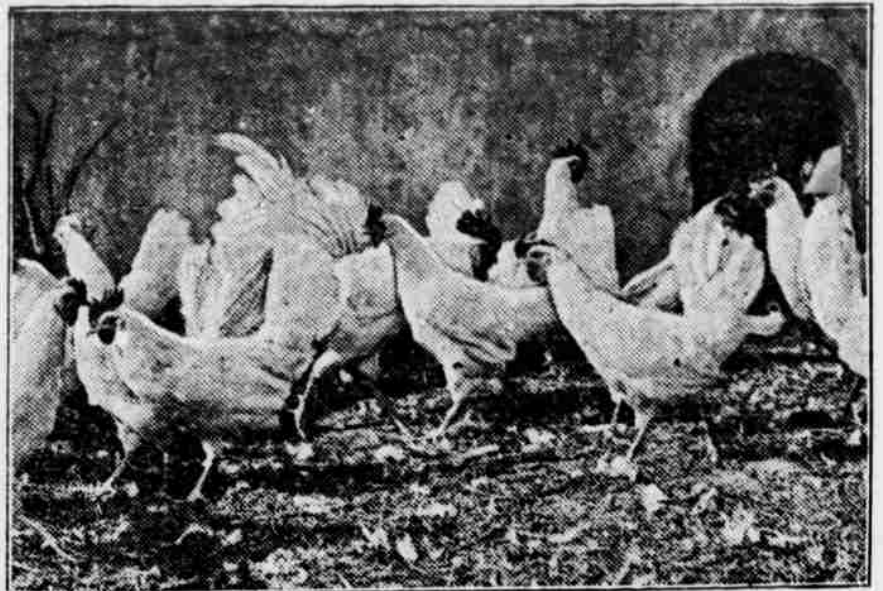
Cream Pudding.

Stir together one pint cream, three ounces sugar, the yolks of three eggs and a little grated nutmeg. Add the well-beaten whites, stirring lightly, and pour into a buttered pie plate on which have been sprinkled fine crumbs of stale bread to about the thickness of an ordinary crust. Sprinkle over the top a layer of bread crumbs and bake.

Tea in Your Starch.

When starching holland pinafores put a little strong tea into the starch. This keeps the garments in good color.

BEST METHOD OF EXTERMINATING VERMIN



HEALTHY FLOCK OF WHITE LEGHORNS.

(By PROF. H. L. KEMPSTER, Missouri College of Agriculture.)

If, for no apparent reason, there is a lack of thrift among your young chicks, perhaps the cause is lice, or worms in the intestines. Examine the chicks about the head for head lice. Lice are more likely to be present on hen-raised chicks. If lice are found, grease the heads of the chicks with lard which is free from salt. Do not use lard and sulphur. Apply the lard with the finger, rubbing the head, neck, under the wings, and around the vent. The brooding hen should also be treated. One of the best methods of exterminating lice on the mature fowls is to rub a piece of blue ointment, the size of a pea, into the skin just beneath the vent, and also under each wing. Do not daub it on, but rub it well into the skin, as blue ointment is very poisonous and will kill the hen if she gets some of it into her mouth.

If no lice are found, carefully examine the intestines of a dead chick for intestinal parasites, such as tape-worms or round worms. If worms of any kind are found, the chicks should be treated and removed to fresh ground where there are no worms in the soil. As long as the chicks re-

main on the old runs the danger of contamination is always present.

To treat for intestinal parasites feed should be withheld for 12 hours, and one of the following remedies given:

Powdered areca nut, 30 to 45 grains for an adult bird; powdered areca nut, 15 grains for immature chicks.

This can be mixed in a wet mash and fed so that each gets an equal amount. It can be fed to older birds in capsules which can be forced down the gullet.

Turpentine, one to three teaspoonfuls, depending upon the age of the bird, is also effective. It can be made less severe by mixing with an equal amount of cottonseed oil, but if ineffective, should be used full strength. The best method of giving turpentine is by forcing it through a small flexible catheter that has been oiled and is passed through the throat into the crop.

Good results have been reported also with the use of tobacco dust, using five to ten grains to a bird. This can also be fed in a wet mash.

The droppings containing the worms should be burned or buried deep to prevent the chicks from picking them up.

CLEAN OUT DROPPINGS DAILY

Some Sort of Material Under Perches
Is Necessary—Sawdust Quickly
Absorbs Moisture.

The modern "dropping board" necessitates the use of some sort of material under the perches so that the task of removing the droppings may be accomplished more easily and quickly, says a writer in an exchange.

Different poultry men use different materials. Some sprinkle a thin layer of sand or earth under the perches, while others use hay, chaff, leaves, sawdust or other such substances. Sawdust is about the best material that can be used when it can be obtained in sufficiently large quantities without difficulty. My experience has shown that this material quickly absorbs all moisture from the manure, and it is not chilling to the feet of the fowls, while, by its use, it is an easy matter to save the droppings to use for fertilizing, as sawdust mixes well with the manures.

No matter what material is used, it, together with the accumulated droppings, should be swept out with a broom every few mornings. When sawdust is used it is advisable to sprinkle it with water before sweeping, in order to settle the dust, which, otherwise, will be found obnoxious to the person doing the sweeping.

How often to clean out around the roost is a question that can be decisively answered by saying that the most successful poultry men clean out the most frequently. Many leading poultry farmers attend to this every day. Maybe this is a little oftener than necessary, but it is playing on the safe side.

MOLTING IS DIFFICULT TASK

Hard Drain on Fowls When They
Shed Old Feathers and Grow New
Set—Good Food Needed.

When chickens and other poultry molt they shed their old feathers and grow a new set. This makes a hard drain on the birds. Hens usually stop laying at this time. They are easily chilled, which will delay their laying. The best layers usually molt late, which is the more reason for keeping the chickens well protected at this time.

The making of feathers requires good food. The grains, such as wheat, corn and oats, are not enough. Some meat scraps from the house or the commercial scraps can be fed to good advantage. If the hens are chilled or improperly fed at this time it will delay their starting to lay, at the very time when eggs are the highest priced.

TO DETERMINE FRESH EGGS

One Can Generally Tell by Color, Provided It Is Not Too Old—Water Test Is Favored.

How do you tell when an egg is fresh? How do you determine that an egg is stale?

One can generally tell by the color of an egg when it is fresh, provided it is not more than two or three days old. The shell of a fresh egg is clear, bright and is not easily mistaken for a stale egg. Nevertheless this is not an infallible guide.

Eggs kept in water glass for some time will stay at the bottom when immersed in water. Eggs from ten to fourteen days old kept in a room at a temperature of about 65 degrees, when immersed in a pail of water, will turn on end and begin to rise to the top. As the age of the egg increases it will rise in water more readily. If kept in a cool place it is said that nearly a month will elapse before the egg will rise to the top in water.

When an egg is held to the light, if it is old or stale an air-space can be seen in it. The air-space increases as the egg gets older. This is called candling and it is the surest way of determining whether or not eggs are fresh.

If a stale egg is shaken its contents will run together and a sound can be heard. Eggs once frozen when they thaw out will shake so the sound can be heard.

Whether an egg was laid the same day to be eaten can be determined if it is boiled hard. In this case the skin will adhere to the shell. It will not peel easily. Perhaps this test would hold for an egg boiled the same way a day after it was laid.—Arizona Experiment Station.

TASK OF SHEDDING FEATHERS

Heavy Drain on Constitution of Fowl
—Can Be Aided by Feeding High-
ly Protein Foods.

The shedding of feathers is a heavy drain on the constitution of the fowl because it is necessary to manufacture a new coat. The making of new feathers can be greatly aided by feeding highly protein or meat foods. The ordinary grains like wheat, corn and oats do not contain enough protein. Meat scraps from the house or commercial beef scraps are necessary if best results are to be obtained. If a fowl is thoroughly chilled and thereby weakened by late molting during cold weather, she will find it difficult to recuperate until late winter or early spring. By giving her extra care she can be started laying much earlier in the winter.